



The International Wine & Food Society  
IWFS Americas Inc.

*Presents*

# A French Wine Experience in Chicago

*September 6-9, 2023*

*The Ritz-Carlton Hotel*





## Welcome to A French Wine Experience in Chicago

*By Stephen Hipple – Chairman of the Board of Directors*

Chicago has played a significant part in America's economic, cultural and political history. A pioneer and entrepreneur, Jean Baptiste Pointe du Sable is recognized as the founder of Chicago. He established the first permanent fur trading post at the mouth of the Chicago River in 1779. Since Chicago was ideally situated to take advantage of the trading possibilities created by the nation's westward expansion, the city was incorporated in 1837. It became a modern city based on lake traffic and railroad controlling access on the Great Lakes into the Mississippi River basin. By 1880 Chicago became, and remains today, the largest city in the Midwest. In addition to Chicago's historic and significant architecture, it is one of the most storied cities in all of America due to its famed politicians, legendary gangsters, and notable musicians and artists.

The IWFS Americas Inc.'s Festivals & Events Committee selected the beautiful and historic city of Chicago as the location for our fall festival. It is home to the third oldest branch of the IWFS in the United States.

In the midst of America's Great Depression, André Simon played a key role in founding the Chicago Branch on December 17, 1934. For 88 years this illustrious branch has survived and grown because they continually provide their members with expertly crafted meals paired with the finest wines from their branch's cellar. The branch members work with the best chefs of Chicago, from the traditional to the latest, to allow these impressive culinarians to showcase their abilities. Additionally, they educate their members as to the finer points of wines and the culinary arts.

In the tradition of our founder, André Simon, IWFS Americas Inc. and the Chicago Branch have meticulously organized A FRENCH WINE EXPERIENCE IN CHICAGO. To enhance your visit, you will be staying at the five-star Ritz-Carlton Hotel. You can anticipate haute cuisine prepared by the city's most superb chefs and paired with exquisite French wines. Since the Ritz-Carlton is located on The Magnificent Mile in Chicago's premier commercial district, you will find upscale shops and superior

fashion outlets. Moreover, you'll have opportunities to observe landmarks including the historic Chicago Water Tower, the neo-Gothic Tribune Tower, the terracotta Wrigley Building skyscraper, and the 100-story John Hancock Center. The irresistible vitality of Chicago will make this an unforgettable festival.

World renowned Burgundy expert, Allen Meadows, will lead you through an educational tasting of Vosne-Romanée Premier Cru burgundies. We will have a tasting of Mature Wines conducted by IWFS Society member Stuart Leaf.

A special thanks goes to the following individuals: Charles Schurhammer, member of Americas Inc.'s board of directors, and Andrew Jones, emeritus member of Americas Inc.'s board of directors. Both are also members of the Americas Festivals & Events committee. Charles and Andrew spent hundreds of hours organizing this magnificent four-day festival. Also, thank you, Joe Glunz Jr., a member of Americas Inc.'s board of directors and member of the Chicago Branch for helping produce our Black-Tie Dinner.





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## Dress Code

**During the Day**  
Smart casual and comfortable shoes  
for all daytime activities.

**Dinners -**  
***Meet & Greet Dinner at***  
***The Ritz-Carlton***  
***Sepia***  
***Les Nomades***

Business attire (Jacket and tie for men  
and cocktail dresses for ladies)

***Final Dinner at The Ritz-Carlton***  
Black Tie  
Please wear medallions

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## Contributors

*The mission of the Festivals & Events Committee is to promote a broad knowledge and understanding of both wine and food and encourage their appreciation, while at the same time nurturing the camaraderie among those who share the pleasures of the table.*



**Stephen Hipple**

Chairman, IWFS Americas, Inc.  
Member, International Council  
Omaha, Omaha Metro & Okoboji Branches  
*Member Since 1995*



**Andrew Jones**

Emeritus Director, IWFS Americas, Inc.  
Member, International Council  
Cayman Island & New York Branches  
*Member Since 1987*



**Charles Schurhammer**

Rochester, MN Branch  
*Member Since 2006*





# Chicago Itinerary

## *September 6 – 9, 2023*

### *Wednesday, September 6*

- *Arrive in Chicago and Check-in to the Ritz-Carlton Hotel*
- **7:00 PM**  
*Opening Night Reception at the Ritz-Carlton*
- **7:45 PM**  
*Meet & Greet Dinner*



# Chicago Itinerary



## Thursday, September 7

- Free Time in the morning
- 2:00 PM  
Tasting of mature wines from prior decades,  
led by Stuart Leaf
- 7:00 PM  
Reception and Dinner at Michelin-  
starred Sepia





# Chicago Itinerary

## *Friday, September 8*

- **10:30 AM**  
*Architectural cruise on the Chicago River*
- *Free time in the afternoon*
- **7:00 PM**  
*Reception*
- **7:45 PM**  
*Dinner at Les Nomades*



*The Art Institute of Chicago*



*Anish Kapoor's "Cloud Gate" (a.k.a. The Bean)*



# Chicago Itinerary

## *Saturday, September 9*

- **10:00 AM**  
*Annual General Meeting*
- **1:30 PM**  
*Vosne-Romanée Masterclass conducted by  
Allen Meadows*
- **7:00 PM**  
*Black-tie reception*
- **7:30 PM**  
*Black-tie Dinner at the Ritz-Carlton, menu  
organized by the Chicago Branch*



*Vosne-Romanée*



## *Sunday, September 10*

- *Departures*





# Day 1

## Wednesday, September 6, 2023



### Check-in to the five-star Ritz-Carlton, Chicago,

at 160 E. Pearson Street, Chicago, IL. Located on the Magnificent Mile within the landmark Water Tower Place, this Chicago, Illinois hotel is near the city's most iconic sights including Navy Pier, the Field Museum, Oak Street Beach, Millennium Park, Wrigley Field, Hancock Tower and the theater district. Art, architecture and industrial innovation are at the core of Chicago's story, told beautifully through the experience at The Ritz-Carlton.

### Homage to Charlie Trotter, Meet & Greet Dinner

will begin with Bollinger Grande Année, 2008, which was disgorged in June 2018 and released the following year. It is regarded as one of the greatest Bollingers of the modern era, made in the best vintage in decades. Bollinger celebrated its success by bottling this wine in a glorious new narrow neck '1846' bottle. The dinner itself will feature a comparative tasting of both red and white wines made by Ch. Pape-Clément and Château Smith-Haut-Lafitte, two of the best vineyards of Pessac-Léognan. The white wines from the 2017 and 2018 vintages will be followed by the red wines of 2009 and 2010 (100 point Robert Parker). Dessert will be served with Ch. Suduiraut, 2001, a great vintage in Sauternes which is now drinking at its best. Our speaker for the evening is Simon Lambert.

Our Meet and Greet dinner has been organized and prepared by Chef Moreno, inspired by recipes from Charlie Trotter.

Charlie graduated with a degree from University of Wisconsin-Madison in 1982, and began his career by studying an additional five years in Chicago, San Francisco (at the California Culinary Academy) Florida and Europe. He opened his first restaurant in Chicago with his father, Bob Trotter, as his partner. Charlie hosted a cooking show on PBS, *The Kitchen Sessions with Charlie Trotter* in which he detailed his cooking techniques and shared his recipes. He also wrote 14 cookbooks and 3 management books, along with being awarded 2 Michelin Stars in 2010. We are paying tribute to someone who was a great inspiration to a generation of chefs.





# Day 1

## *Wednesday, September 6, 2023*



### **Simon Lambert**

Born in Bristol, England in a much underrated vintage, Simon began his wine career at the venerable company of Avery's in the late nineteen-sixties. By the mid-seventies he was working in London in the wine department at Sotheby's. This was followed by a move to Johannesburg, South Africa, where he joined one of the country's leading independent wine importing, wholesale and retail outlets. He came to the United States in 1980 and has been with The Chicago Wine Company since 1982.

The oldest wine Simon has tasted was the famed Constantia from South Africa, believed to have been bottled circa 1750, while regular visits to Bordeaux bring him up-to-date with the latest releases.



### **Guenther Moreno**

Executive Chef Guenther Moreno, a Philippines native, moved to Florida with his family as a young teenager, where he began to hone his passion for cooking by helping his grandmother prep and cook their Sunday family dinners. Moreno later enhanced his culinary skills at the Florida Culinary Institute (now Lincoln Culinary Institute) before starting his career working alongside the chefs at the five-star Ritz-Carlton, Palm Beach. Seeking new challenges and wanting to be exposed to different cuisines and cooking techniques, Moreno moved to the Windy City to work for The Peninsula Chicago before joining The Ritz-Carlton, Chicago team. "It's wonderful to work with the team at Ritz-Carlton Chicago and create a new menu at Torali," explained Moreno. "As the seasons change, the menu will continue to evolve, focusing on the wonderful seasonal changes that we see here in the Midwest." Relocating to Chicago from South Florida, where seafood takes the reins, was a huge change for the young chef. The Midwestern region's abundant resources of livestock, seasonal produce and cold winters served as an opportunity for Guenther to work with many of the region's purveyors, creating sophisticated comfort food dishes for guests. To this day, Moreno's family inspires his cooking. His son grew a liking to different types of steak and his grandmother taught him how to cook with fire, a skill he translates into the Griglia ("grilled") offerings on the new seasonal menu.





THE RITZ-CARLTON

# Wednesday, September 6

## *Meet & Greet Dinner* “Homage to Charlie Trotter”

### **Reception**

Passed Canapés

Bollinger Champagne La Grande Année, 2008

### **First Course**

Poached Lobster

Scallops, Radish, Chives, Petite Greens, Vanilla Bean Vinaigrette

*Château Pape Clément Blanc, Pessac-Léognan, 2018*

### **Second Course**

Stuffed Quail

Stone Fruit, Turnips, Ancient Grains Foie Gras Jus

*Château Smith-Haut-Lafitte Blanc, Pessac-Léognan, 2017*

### **Third Course**

Lamb Chops

Wild Mushrooms, Caramelized Peaches, Pomme Puree Truffle Jus

*Château Pape Clement, Pessac-Léognan, 2010*

### **Fourth Course**

Venison

Root Vegetable Pave, Acorn Squash, Heirloom Carrots, Thyme Jus

*Château Smith Haut Lafitte, Pessac-Léognan, 2009*

### **Fifth Course**

Apple Tarte Tatin

Pistachio Frangipan, Whipped Robiola, Black Pepper, Green Apple Sherbet

Chocolate Mignardise

*Château Suduiraut, Sauternes, 2001*

Coffee & Tea Service



# Day 2

## Thursday, September 7, 2023



### Morning to explore the city at your leisure

Strolling and shopping along the Magnificent Mile, home to many luxury boutiques, jewelry stores and designer showrooms. Cross over Michigan Avenue Bridge and visit The Art Institute of Chicago, one of the great museums of the World.

## Mature Wine Tasting

### Conducted By Stuart Leaf



Stuart Leaf is a passionate oenophile who began his odyssey into wine during his teenage years in London. He is a member of the IWFS Wines Committee. He is the co-author of two IWFS publications - *The Guide to Enjoying Fine Wine* was published in 2020 and the monograph entitled *Exploring Blended Scotch* was published in 2021. His interests are varied but lean heavily into aged wines - from the merely 'middle-aged' to the truly senescent. He owns a multiple Wine Spectator award winning wine bar and restaurant in Brooklyn Heights, New York that specializes in older vintages, and he is currently writing a new book about how to understand and appreciate old wines and spirits.

This tasting will present a unique opportunity to taste a broad range of wines and spirits from many regions, all with considerable bottle age, many of them more than 50 years old. Stuart will lead a tasting that promises to be both interesting and educational, and even eye-opening for those who are nervous about buying really old wines.



### Dinner at Michelin-starred Sepia; awarded Wine Spectator's 2022 Best of Award of Excellence.

Built from an 1890 print shop, Sepia features memorabilia from the Windy City's bygone eras. Attention to detail runs throughout Sepia, both in the room and on the plate - from the custom tile Art Nouveau floor to the hand-crafted millwork to the vintage stemware, the easy elegance of the room serves as the perfect backdrop to the inventive American cuisine. We will feature the wines of Château de Beaucastel, beginning with the Châteauneuf-du-Pape Blanc, 2020. This will be followed by a vertical tasting of the red Châteauneuf-du-Pape from the 2004, 2006, 2007 and 2009 vintages. Joining us is Gerard Meczka who will guide us through these wines.



# Day 2

## Thursday, September 7, 2023

### GERARD MECZKA

A lifelong native of the Midwest whose career has been shaped by food, wine, and hospitality, Gerard came to The Chicago Wine Company in 2018 after most recently spending time with RED Restaurant Group in Cleveland, Ohio. During his years with RRG, Gerard was responsible for day-to-day operations in downtown Cleveland while also coordinating private events, managing their award-winning steakhouse, and serving in a sommelier role. He has also spent time in Buffalo as an account executive for VIP seats along with other restaurant and hospitality roles in Western New York that have ultimately shaped his passion for fine wine and the culinary arts. After his years in fine dining and steakhouses, Gerard has become well versed in Napa Valley and the world of Cabernet Sauvignon but is especially fond of the classic wines from Côte-Rôtie, Hermitage, and Châteauneuf-du-Pape. He is also excited about the Chardonnays coming from Oregon and the long-term potential for Riesling grown in New York's emerging Finger Lakes AVA.



*Gerard Meczka*



### Chef Andrew Zimmerman

Since taking the culinary lead at Sepia in 2009, Chef Andrew Zimmerman has garnered national acclaim for his inventive American cuisine. His creative direction in the kitchen has earned the Chicago restaurant a Michelin star every year since 2011. He has been a James Beard Foundation Award finalist for “Best Chef: Great Lakes” from 2012-2015. StarChefs.com chose him as a 2011 Rising Star Chef. At 2011-2013 Jean Banchet Awards, he was nominated as “Chef of the Year.” Sepia won “Restaurant of the Year” in 2012. “I’m cooking food that speaks to me, and I’m so honored that it’s resonating with others, too,” he says. “My cooking style is all about the balance of textures, global flavors, and seasonality.” In his 20s, while following a life-long dream to become a musician, Zimmerman supported himself by working in restaurants. When he realized he enjoyed being in the kitchen more than the clubs, Zimmerman began to pursue a career as a professional cook. He worked as a sous chef for three years under Renato Sommella, whom he cites as one of his strongest culinary mentors. He then enrolled in the prestigious French Culinary Institute in New York City, graduating first in his class in 2000. Zimmerman made the move to Chicago in 2003 to assume a position at the Park Hyatt Chicago. In 2004, he met restaurateur Terry Alexander, who was impressed with his capabilities and hired him as executive chef at MOD and opening chef for Del Toro. Zimmerman returned to the Park Hyatt as chef de cuisine at its restaurant, NoMI, working with Chef Christophe David. In 2008, he was introduced to Sepia owner Emmanuel Nony, and the following year, Nony offered Zimmerman the executive chef position at Sepia. Zimmerman continues to participate in a number of high-profile culinary events, including the Cochon 555 and Heritage Fire, the Park Hyatt Tokyo’s Guest Chef Series, Food & Wine’s Entertaining Showcase, and the Charleston Wine + Food Festival. In September 2012, Zimmerman successfully defeated Iron Chef Marc Forgone on Food Network’s “Iron Chef America” in Battle Cream Cheese.





# Thursday, September 7

## *Dinner at Sepia*

### **Amuse Bouche**

*Champagne Pehu-Simonet, Extra Brut Blanc de Noirs, 2013*

### **To Start**

Golden Kaluga Caviar, Smoked Halibut, Grilled Spinach, Shiro Dash Butter

### **First Course**

Heirloom Tomato Panzanella, Stracciatella, Basil, Fennel Pollen  
*Château de Beaucastel Blanc, Châteauneuf-du-Pape, 2020*  
*Chevalier de Sterimberg, Hermitage Blanc, Paul Jaboulet Aîné, 2019*

### **Second Course**

Ocean Trout, Snap Pea, Pickled Ramp, Toasted Hay Beurre Blanc

### **Third Course**

Dry Aged Rohan Duck, Caramelized Turnips, Cherries, Almond, Duck Jus  
*Château de Beaucastel 2004*  
*Château de Beaucastel 2007*

### **Fourth Course**

Beef Strip Loin, Roasted Young Carrots, Cafe de Paris Butter, Potato Pave  
*Château de Beaucastel 2006*  
*Château de Beaucastel 2009*

### **Fifth Course**

Mick Klug Cherry Clafoutis, Lemon Verbena Frozen Yogurt, Almond,  
Caramelized White Chocolate  
Dark Chocolate Marquise, Hojicha Sabayon, Rye Graham, Smoked Caramel  
*Château Nairac, 2006*



# Day 3

## *Friday, September 7, 2023*



*Chicago River Cruise*

### **Architectural cruise on the Chicago River.**

A relaxing river cruise operated by the Chicago Architecture Foundation, with a commentary about the unique architectural features of one of America's great cities. For more than 25 years, the CAC's expertly trained docent volunteers have led the river cruise, sharing fascinating stories behind more than 50 buildings along the Chicago River. Hear how Chicago grew from a small settlement into one of the world's largest cities in less than 100 years.

### **Afternoon to explore the city at your leisure.**

### **Dinner at Les Nomades.**

Les Nomades is set in a charming turn of the century brownstone just steps away from Chicago's Michigan Avenue. Dining rooms are adorned with stunning floral arrangements, beautiful Lalique vases, wood-burning fireplaces, and original artwork. We will start with Pol Roger Vintage Brut, 2015. A 2018 Domaine William Fevre Chablis Grand Cru Les Preuses, will be followed by Domaine Trimbach's Cuvée Frédéric Emile, 2016 from the Alsace and Ch. Gazin, 2010 from Pomerol. Dessert will be served with Domaine Zind Humbrecht's Pinot Gris Heimbouurg, SNG, 2005, also from Alsace.



*Chicago Water Tower*

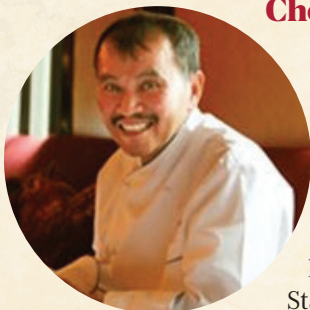


*Field Museum*



# Day 3

## Friday, September 8, 2023



### Chef Roland Liccioni

Roland came to Illinois in the 1980s. He originally assisted a friend at Alouette Restaurant in Highwood for six months, just prior to the grand opening of Carlos' in Highland Park. Chef Roland established his name at Carlos, creating a four star restaurant 2-3 years later where he first met a young enterprising Sous Chef by the name of Gabriel Viti. After seven years as Executive Chef and Chef de Cuisine at Carlos, Roland had the opportunity to join Le Francais in Wheeling, Illinois. For ten years, Chef Roland achieved a five-star Mobil rating, five Diamond awards, the best restaurant ratings from Zagat, accolades from Food & Wine Magazine, and in 1997, he won the Best Chef in the Midwest Award, a highly sought after honor. Under his and Mary Beth's direction, Le Francais was considered the best Restaurant in the United States. Chef Roland's achievements put Chicago on the map of the culinary world.

In 2000, Chef Roland stirred up downtown Chicago as he took over the stoves of Les Nomades. In two short years, it was clear that wherever Roland Liccioni cooks, four stars and incredible cuisine is the result. The year 2004 brought a new challenge and great partnerships to Roland: the successful opening of Le Lan, with Chef Arun Sampanthavivat of Arun's, and restaurant proprietor, Howard Davis of Marche, Opera, Red Light, Gioco and Saiko. Le Lan presents French-Vietnamese cuisine, and was named one of the most anticipated restaurant openings of 2004, as well as one of the top new restaurants to delight Chicago. Chef Roland Liccioni took over the reign as Chef / Partner of Le Francais restaurant in Wheeling. Proprietor Mike Moran feels, we are thrilled to have Roland back to carry on the tradition of Le Francais. It was a mere three months before the Chicago Tribune awarded four stars to Chef Roland Liccioni and Le Francais.

In 2007, Liccioni teamed up with veteran restaurateur Bob Djahanguirito to open the Old Town Brasserie marrying classic French cuisine with Vietnamese influences. This odd couple was an instant hit in Chicago's dining scene, though Liccioni did not stay long. In early 2009, Liccioni took over the reigns at Gabriel Viti's wildly successful Miramar Bistro and has helped the hotspot to be considered a serious culinary destination before moving on to other projects which eventually led him back to Les Nomades where he returned in November of 2011.





Les CHICAGO Nomades

# Friday, September 8

## *Dinner at Les Nomades*

Canapés

*Pol Roger Champagne Vintage Brut, 2015*

Seared Hokkaido Scallops with Tempura Soft-Shell Crab, Wild Rice Risotto, Carrot Kaffir Lime Sauce  
*Domaine William Fevre Chablis, Grand Cru, Les Preuses, 2018*

Roasted Squab Chinese-Style, Lentils, Napa Cabbage, Seared Foie Gras  
*Trimbach Riesling, Cuvee Frédéric Emile, Alsace, 2016*

Braised Wagyu Short Rib, Kabocha Squash Purée, Wild Mushroom, Sauce Bordelaise  
*Château Gazin, Pomerol, 2010*

Pear Tart with Lemon Verbena Ice Cream  
*Zind-Humbrecht Pinot Gris, Heimbouurg SGN, Alsace, 2005*

Petits fours



# Day 1

## *Saturday, September 9, 2023*

### KEYNOTE SPEAKER

### ALLEN MEADOWS



Burgundy expert Allen Meadows, publisher of the highly regarded burghound.com website. Allen Meadows was the first to “...offer specialized and more importantly exhaustive coverage of a specific wine region.”

To provide the unparalleled level of information, Allen Meadows spends over five months each year in Burgundy and visits over 300 domains.

Mr. Meadows will guide us through a tasting of wines from eight producers of different Vosne-Romanée Premier Cru, all from the excellent 2015 vintage.



#### **Black-Tie Dinner at the Ritz-Carlton.**

The Burgundy theme will continue at the Gala Dinner, with Allen Meadows guiding us through our wines for the evening. We will begin with a Crémant de Bourgogne made by Jean-Jacques Vincent. The first course will feature a side-by-side comparison of wines from 1er Cru vineyards in Meursault and Puligny-Montrachet from the 2018 vintage. These will be Les Charmes made by Château de Meursault and Les Referts made by Domaine Marc Morey et Fils. The main course will be served with a horizontal tasting of three wines of the highly acclaimed 2009 vintage, from vineyards in Pommard, and Volnay. These will be Clos des Epeneaux, which is a monopole of Comte Armand; Joseph Faiveley's La Combe-aux-Moines; and Domaine La Pousse d'Or's Les Caillerets. For dessert, we will go to Vouvray for Domaine Huët's Le Clos du Bourg, 1er trie moelleux, 1997 which was a superb vintage through the Loire Valley. The wines are carefully paired with a menu selected by Chicago branch members.





THE RITZ-CARLTON

# Saturday, September 9

## *Black-Tie Dinner*

### **Reception**

Fig Bruschetta  
Salmon Crudo  
Mediterranean Lamb Chop  
Caviar  
*Cremant de Bourgogne Brut, NV*

### **First Course Duet**

Hamachi  
Breakfast Radish, Trout Caviar, Lemon Vinaigrette  
*Puligny-Montrachet 1er Cru Les Referts, 2018*  
*Meursault 1er Cru Charmes Dessus, 2018*

### **Bronzino**

Chanterelle Mushroom, Petite Herbs, Beurre Blanc

### **Second Course**

Green Circle Chicken  
Sweetbreads, Truffles, Spinach, Wild Mushrooms, Thyme Jus  
*Gevrey-Chambertin 1er Cru Combe aux Moines, Domaine Faiveley, 2009*  
*Volnay 1er Cru Les Caillerets, Domaine La Pousse d'Or, 2009*  
*Pommard, Clos des Epeneaux, Comte Armand, 2009*

### **Third Course**

Veal Osso Bucco  
Creamy Parmesan Polenta, Heirloom Carrots, Bonarda Broccoli, Veal Demi

### **Dessert**

Pear and Bay Leaf Crèmeux  
Toasted Rice Crunch, Poached Pear, Crème Fraiche Mouse  
*Vouvray, Clos du Bourg, Moelleux 1ere Trie, Domaine Huët, 1997*

Coffee & Tea Service



# A French Wine Experience in Chicago

## *Attendees & Branches*

**Chris & Nancy Ankner**  
New York, NY

**Ivan Battle**  
Kansas City, MO

**Curt Botko & Beverly Black**  
Naples, FL

**David Bray**  
Washington, DC

**Angie Brothers**  
Birmingham, AL

**Michael & Kara Cardinale**  
Chicago, IL

**Dwight Catherwood**  
Los Angeles/San Fernando Valley

**Robert & Annie Cohen**  
Hudson Valley, NY

**JD Crowe**  
Chicago, IL

**John & Jan Danza**  
Chicago, IL

**Jose De La Gandara & Angela Pedraza**  
Boca Raton, FL

**Antonio Escudero-Viera & Rita S. Escudero**  
Puerto Rico

**Geoff Euston**  
Chicago, IL

**Joe Glunz, Jr.**  
Chicago, IL

**Stephen & Patti Hipple**  
Omaha, NE/Council Bluffs & Okoboji, IA

**Andrew & Felicity Jones**  
Cayman Islands/New York, NY

**Tom Kahn & Marilyn Weitzman Kahn**  
New York, NY

**Mark & Kathy Kallaus**  
Jacksonville, FL

**Geoffrey Kaplan**  
Washington, DC

**Steve & Cheryl Kenny**  
Houston, TX

**Barry & Bambi Landew**  
Washington, D.C.

**David Lazer & Caroline Levy**  
New York, NY

**Stuart & Claire Leaf**  
Hudson Valley, NY

**Douglas MacLean**  
Chicago, IL

**Peter Miao & Chris Bruney**  
La Jolla, Los Angeles & San Fernando Valley, CA

**Tom & Mary Murnan**  
Omaha, NE/Council Bluffs, IA

**Jan & Dan Nagle**  
Chicago, IL

**Ananth & Margaret Natarajan**  
Physicians of LA, CA/Lake Tahoe, NV

**Steve & Connie Necel**  
Boca Raton, FL

**Ed & Terese O'Neill**  
Anchorage, AK

**Michael Polmar**  
Washington, DC

**Steve & Nita Savage**  
Chicago, IL

**Charles & Paulette Schurhammer**  
Rochester, MN

**Alden L. & Kristen Senior**  
Chicago, IL

**August Sievers**  
Chicago, IL

**Ray Sobrino**  
Washington, D.C.

**James Storfer & Jan Ray**  
Houston, TX

**Phillip Stafford**  
Chicago, IL

**Joe Tashjian & Kay Savik**  
Minneapolis/St. Paul, MN

**Nick Vlahakis**  
San Francisco, CA

**Bill & Suellen Willett**  
Omaha, NE/Okoboji, IA

In vineyards lush, where grapes do gently sway,  
A symphony of flavors starts to bloom,  
The sun's warm kiss upon the vines doth play,  
As nature's artistry begins to loom.

From soil enriched, the roots do deeply delve,  
Absorbing earth's essence, a sacred bond,  
Through seasons' dance, the grapes begin to swell,  
Their journey to perfection now beyond.

With skilled hands, the harvest is carefully done,  
Each cluster plucked, with love and tender care,  
The grapes transformed, their destiny begun,  
Fermentation's magic fills the air.

In barrels dark, the wine begins to age,  
A symphony of flavors, a poet's page.

With time, the wine matures, its flavors blend,  
A symphony of notes, a dance divine,  
The aroma's bouquet, a fragrant trend,  
As sips of liquid poetry intertwine.

From ruby red to golden hues so bright,  
Each sip a journey, a moment in time,  
The wine's embrace, a sensual delight,  
A taste of heaven, a sip so sublime.

With every glass, a story is unveiled,  
Of vineyards kissed by sun and moonlit nights,  
Of hands that toiled, of dreams that never failed,  
Of nature's artistry, a true delight.

So raise your glass, and let the wine inspire,  
A sonnet to the grape.

*Charles Schurhammer*



## Notes



## Notes



**The Chicago Wine Company is honored to have been asked by the International Wine and Food Society Americas to help select and provide many of the wines featured in the spectacular series of events held in Chicago during the French Wine Experience this September.**

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Founded in 1974 The Chicago Wine Company (TCWC) has grown to become one of the most established and trusted fine wine merchants in the US.

Over the course of the last 40+ years, we've formed relationships with wholesalers, importers, wineries, collectors and other members of the trade that allow for unrivaled access to some of the finest wines in the world. Our retail site features thousands of well-cellared bottles that span some of the most legendary of vintages and include the most sought-after producers.

In the spring of 1977 we held our first live auction, giving TCWC the distinction of being only the second company to conduct wine auctions in the United States. Since then, we've held over 500 auctions and also offers a dynamic mobile app that allows clients to bid or buy in the comfort of their own homes or when connected to their smartphones. Longtime clients from Chicago to New York to Hong Kong to Rio de Janeiro trust TCWC to offer (and then deliver) the finest and rarest wines in outstanding conditions.

The Chicago Wine Company is comprised of individuals with diverse backgrounds and over 100 years combined experience who all share a singular passion for fine wine and the highest level of customer service. Our sales and support teams feature licensed auctioneers, certified sommeliers and wine buyers, and experienced professionals that have spent time working harvests and studying in some of the top vineyards in the US and Europe.

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# Festivals & Feasts

The following IWFS Festivals and other events are coming up in the next couple years. And yes, others may pop up from time to time. Check [www.iwfs.org](http://www.iwfs.org) for event details. **Sign up early, as these wonderful adventures sell out quickly.** Join in the fun, fine food, wine, and of course, fabulous friendships. Note: All festivals listed are open to all members in all zones: Americas, Europe/Africa and Asia/Pacific. 



## 2024

**MARCH New Orleans Spring Festival (Americas).** This International Festival will be set in New Orleans. There will be an emphasis on Cajun and Creole cuisine. Further detailed information will be available soon.

**AUGUST 19-26 – A Rhine River & Castle Cruise (Americas)** Discover fairytale castles and historic vineyards as part of this spectacular Rhine River cruise fantasy. Cruise the Rhine on AmaWaterways, enjoying private winery tours from the foothills of the Swiss Alps to the canals of Amsterdam. Starting in the Swiss Alps, you will cross into France's Alsace region to enchanting Strasbourg. Enjoy cruising through the UNESCO designated Rhine Gorge, where 40 castles are strung like pearls along the river banks. Discover the winemaking hamlet of Rudesheim and the university town of Heidelberg. Every day is an adventure where you may elect to explore on foot or bicycle. Your voyage includes visits to private wineries as well as educational wine and dining experiences every evening. Your adventure concludes in amazing Amsterdam which boasts famous canals, art and architecture. The full itinerary will be available in Summer, 2023. Watch for details.